

CHÂTEAU BOUTISSE

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Château Boutisse 2016

Saint-Émilion Grand Cru, France

ESTATE

Purchased in 1996, the Milhade family has invested enourmously in the vineyards and facilities at Bousse and, above all, with their energy. Today Boutisse is no longer a surprize - dynamic young winemaker Marc Milhade has transformed this estate into an outstanding Saint-Émilion, with ripe, structured and engaging character.

WINE

Château Boutisse is a powerful wine, with a nose of black fruits and spices such as cinnamon, cloves, star anise and nutmeg. On the palate the wine is full-bodied but velvety, with elegant tannins and great length. As with most Right Bank Bordeaux, Boutisse can be approached young, but all vintages will repay cellaring, with the great ones (2010, 2015, 2016) practically demanding 10 years' aging.

VINEYARD

Soils: Situated on the same pure limestone series as the plateau of Saint-Émilion, overlain by several feet of clay-loam soils, a combination which produces powerful wines with great aromatic complexity and finesse.

Farming: Boutisse's vineyard acreage is relatively large for St-Émilion at 57 acres.

WINEMAKING

Grape Varieties: 88% Merlot, 11% Cabernet Sauvignon, 1% Carmenère

Fermentation: After hand-harvesting and sorting, the grapes are gravity fed to small, temperature controlled stainless steel vats that are squat, in order to optimize cap to juice ratio and improve extraction. Part of the harvest is also fermented directly in 500 liter barrels. Natural yeasts trigger a prolonged fermentation, followed by a three week maceration for extraction of color, fruit and tannin. Malolactic fermentation takes place in new oak barrels, integrating the oak component. Fining is done with egg whites and racking is done every 3 months.

Aging: 15-18 months in 40% new barriques from a variety of coopers.

Alcohol: 14.5% ABV

VINTAGE

2016 St. Emilion did not get off to a good start with a wet, cloudy and cool temperatures. In June, bright sunshine arrived and continued through summer with warm days and cool evenings, which prompted extreme dryness. Rain and cooler temperatures hit at just the right time in September, allowing the fruit to reach full maturity. In the end, the conditions couldn't have been better for the 2016.

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"The 2016 Boutisse is magnificent. Striking aromatics and veins of saline minerality frame this absolutely exquisite, nuanced Saint-Émilion. Blood orange, mint, sage and floral notes add myriad shades of nuance to the red-toned fruit in a Saint-Émilion that pulses with energy and vibrancy. There is so much to like here." - ANTONIO GALLONI

93+

93

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